



Orchid Island Juice Company

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November 22, 2000

Food and Drug Administration
5630 Fishers Lane
Room 1061
Rockville, MD 20852

ATTENTION: **Management Branch**
 HFA - 305

RE: **Docket #00N1351**

To Whom It May Concern:

Orchid Island Juice Company has already commented on its position on the question brought forth by the Food and Drug Administration on the definition of the word "fresh". An additional piece of information I think you should be very interested in, is the Florida rule recently passed at the Florida Department of Citrus meeting by a margin of eleven to one votes, which specifically addresses the definition of the word "fresh". Please take note on Page 1 - Paragraph (1) goes on to say:

(1) *Fresh - The term "fresh", when used on the label or in labeling of a food in a manner that suggests the food is unprocessed, means the food is in its raw state and has not been frozen or subjected to any form of thermal processing or any other form of preservation.*

To further define the word on Page 2 - Rule 2049.003 goes on to define fresh squeezed citrus juices as:

20-49.03.1 Fresh Squeezed Citrus Juices.

The provisions of this section shall apply to all fresh citrus juices that have not been frozen or treated to reduce the enzymatic activity and the number of viable microorganisms.

00N-1351

C-52

100% Fresh Squeezed Indian River Citrus


2002 '00 NOV 27 AM 1:44

I think that this ruling is very important since the leaders of the citrus industry of the United States of America have gone to great lengths to clear up any misunderstanding of the definition of the word "fresh".

We at Orchid Island Juice Company concur whole heartedly with the Department of Citrus and the Department of Agriculture in the State of Florida with this definition. I might add that the Florida Department of Agriculture completely supports this entire proposal.

If you have any questions, please contact me.

Sincerely,


John Martinelli SB
President

JM/sb

Encl. – Draft A(7) – Proposed New Rule to Department of Citrus Rules

cc: Ms. G.A. June
FDA
200 C Street, SW
Washington, DC 20204

DRAFT A(7)
PROPOSED NEW RULE TO
DEPARTMENT OF CITRUS RULES
CHAPTER 20-49

STANDARDS FOR FRESH SQUEEZED CITRUS JUICES

- 20-49.001 Purpose.
- 20-49.002 Definitions.
- 20-49.003 Fresh Squeezed Citrus Juices.
- 20-49.004 Wholesale Producers - Testing.
- 20-49.005 Wholesale Producers - Inspections.
- 20-49.006 Small Producers - Testing.
- 20-49.007 Small Producers - Inspections.
- 20-49.008 Retail Grocery Producers - Testing and Inspections.
- 20-49.009 Fresh Squeezed Orange Juice Marked with Florida Citrus Growers' Certification Mark.
- 20-49.010 Fresh Squeezed Grapefruit Juice Marked with Florida Citrus Growers' Certification Mark.

20-49.001 Purpose.

The purpose of this section is to regulate all fresh squeezed citrus juices.

Specific Authority 601.10(7), 601.11 FS.

Law Implemented 601.10(7), 601.11, 601.48 FS.

History -- New _____

20-49.002 Definitions.

(1) Fresh --The term fresh, when used on the label or in labeling of a food in a manner that suggests the food is unprocessed, means the food is in its raw state and has not been frozen or subjected to any form of thermal processing or any other form of preservation. At all times this definition and its application to fresh citrus juice must be consistent with the definition established by the Food and Drug Administration, 21 CFR 101.95, revised April 1, 2000, incorporated herein by reference.

CODE: New language is designated by a single underline. ~~Struck through~~ type designates deletions from existing rule.

1 (2) Wholesale Producer -- A Wholesale Producer includes all Florida producers of fresh
2 squeezed citrus juices, that each season process juice from 30,000 boxes or more of citrus fruit.

3 (3) Small Producer -- Gift Fruit Shippers as defined in 601.03(20), Florida Statutes, and
4 roadside retail fruit stand operators, as defined in 20-44.006, F.A.C., engaged in the production of fresh
5 squeezed citrus juices and process less than 30,000 boxes of citrus fruit per season. All producers in the
6 category shall possess a food permit issued by the Florida Department of Agriculture and Consumer
7 Services (hereafter "FDACS") pursuant to the provisions of 5K-4, F.A.C.

8 (4) Retail Grocery Producer -- Retail grocery producers, as defined in section 20-44.006,
9 F.A.C., who produce fresh citrus juices on its premises and sell one hundred percent (100%) of said fresh
10 squeezed citrus juices directly to the consumer. All producers in this category shall possess a food permit
11 issued by FDACS pursuant to the provisions of 5K-4, F.A.C.

12 (5) Product -- The term Product shall mean fresh squeezed citrus juices. The words "fresh
13 squeezed" or "freshly squeezed or "fresh" may be used to describe product conforming to this rule.

14 (6) Establishment -- The term establishment shall reference the Wholesale Producer, Small
15 Producer and Retail Grocer's facility and/or place of business.
16 Specific Authority 601.10(7), 601.11 FS.

17 Law Implemented 601.10(7), 601.11, 601.48 FS.

18 History -- New _____.

19
20 20-49.003 Fresh Squeezed Citrus Juices.

21 The provisions of this section shall apply to all fresh citrus juices that have not been frozen or treated to
22 reduce the enzymatic activity and the number of viable microorganisms.

23 (1) Product shall only be made from the unfermented juice of mature citrus fruit.

24 (2) The Product shall not contain soluble solids recovered by aqueous extraction of washing
25 of fruit pulp.

26 (3) Addition of a sweetening ingredient or any other additive to the Product is not permitted.

27 (4) The producers' Product and producers' establishment shall be subject to regular
28 inspection by the FDACS or its agents.

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existing rule.

(5) Product that is packaged into a retail container must be bottled in the same establishment in which it was extracted and shall remain under the control of one single producer. Under no circumstances shall Product be transported in bulk containers or tankers to be bottled at another location.

(6) The package or container shall be legibly labeled with the maximum shelf life during which such product may be offered for sale, and such date shall not exceed 17 days from the time of extraction. This provision shall not apply to product packed by any person who packs for retail sale directly to consumer, not for resale.

(7) Upon meeting juice content requirements prior to August 1, fruit designated for the purpose of cold storage and used in the production of fresh citrus juice shall not be subject to retesting for juice content at the time of removal from cold storage.

Specific Authority 601.10(7), 601.11 FS.

Law Implemented 601.10(7), 601.11, 601.48 FS.

History -- New _____

20-49.004 Wholesale Producers -- Testing.

This section regarding testing shall be applicable to Wholesale Producers of fresh citrus juice.

(1) All Wholesale Producers must document compliance with all applicable state and federal food safety and labeling requirements.

(2) All Wholesale Producers must have, maintain and follow a food safety plan that is based on Hazard Analysis Critical Control Point (HACCP) principles. This plan must be reviewed by Florida Department of Agriculture and Consumer Services (hereafter "FDACS"), the applicable regulatory agency or a firm accredited by the International HACCP Alliance. Such plan shall incorporate a microbiological testing program. Such documentation must be on file at each producer's facility. These plans must be reviewed every 12 months or each time an operational modification changes the producing establishment's hazard analysis.

(3) All Wholesale Producers must abide by all applicable Good Manufacturing Practices contained in 5K-4, F.A.C. and 21 CFR 110, revised April 1, 2000, and incorporated herein by reference.

(4) All Wholesale Producers must test for *Salmonella*, *E.coli* and other pathogenic

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1 microorganisms as required by applicable regulatory agencies. Microbiological results must be available
2 for each production lot or day's production, whichever is less. Microbiological testing records must be
3 maintained on the producing establishment's premises for one year, and shall be available for review by
4 FDACS or United States Department of Agriculture (hereafter "USDA") during normal operating hours.

5 (5) Any positive detection of *Salmonella*, *E.coli* or other pathogenic microorganisms in a
6 wholesale operation shall require notification to USDA and FDACS, Division of Food Safety, within 24
7 hours of the positive detection. If Product is still located in the producing establishment, it shall be placed
8 on hold pending appropriate response from FDACS.

9 Specific Authority 601.10(7), 601.11 FS.

10 Law Implemented 601.10(7), 601.11, 601.48 FS.

11 History -- New _____.

12
13 20-49.005 Wholesale Producers -- Inspections.

14 This section regarding the inspections shall be applicable to Wholesale Producers of fresh squeezed
15 citrus juices.

16 (1) All inspections and audits shall be performed by or under the authority of FDACS.

17 (2) All wholesale production establishments shall be inspected according to sections 2.2.1
18 through 2.2.58, July 1996, and 3.2.7a – 3.2.7o, June 1996, of the Citrus Handbook of the Processed
19 Citrus Branch, Fruit and Vegetable Division, United States Department of Agriculture, incorporated
20 herein by reference.

21 (3) All Wholesale Producers shall be subject to full-time inspection by FDACS or its agent.

22 (4) The following specific Good Manufacturing Practices, in addition to those contained in
23 5K-4, F.A.C., and 21 CFR 110, revised April 1, 2000, incorporated herein by reference, shall be
24 applicable:

25 (a) All soil, debris, stems, leaves, etc. must be removed from the fruit.

26 (b) All whole and intact fruit shall be washed, sanitized and/or surface heat-treated
27 immediately prior to extraction.

28 (c) All fruit that has been in cold storage shall be resanitized and regraded. All soft or

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existing rule.

1 unwholesome fruit shall be discarded.

2 (d) All belts and rollers must be maintained free of soil, wax, dirt and extraneous
3 material.

4 (e) The entire wash area shall, at all times, be maintained free of excess debris,
5 pests and standing water.

6 (f) Grading must eliminate damaged, defective, soft or decayed fruit.

7 (g) Drops, fruit from the ground, may not be used in the production of fresh citrus
8 juice.

9 (h) Any fruit which originated in a grove fertilized with manure products (poultry or
10 otherwise) shall not be accepted for extraction to be made into fresh citrus juice.

11 (i) The processing and filling area shall be completely enclosed and meet the
12 structural requirements for food processing areas as defined in 5K-4, F.A.C. and 21 CFR 110, revised
13 April 1, 2000, incorporated herein by reference.

14 (j) All fruit contact surfaces must be cleaned and sanitized after production and
15 prior to startup. Appropriate cleaning and sanitizing agents must be used as prescribed by the
16 equipment manufacturer for the specific use.

17 (k) If product residues or buildup of organic matter remain on equipment, additional
18 chemical treatment shall be used to remove such residues or buildup.

19 (l) All lubricants must be food grade only, as found in 21 CFR 178.3570, revised
20 April 1, 2000, incorporated herein by reference..

21 (m) Back-siphonage protection devices must be provided on any water outlet where
22 a hose can be connected.

23 (n) A contingency plan for in-line and surge tank juice during breakdowns must be
24 in place. Cleaning and sanitizing procedures must be performed prior to restarting operation after
25 extended breakdowns.

26 (o) All juice containers must, at all times, be sanitarily handled and protected from
27 contamination. Containers must be covered when removed from protection if not used immediately.

28 (p) Certificates for a potable water supply shall be obtained from the Florida

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existing rule.

1 Department of Health (hereafter "DOH") approved laboratory on an annual basis prior to the start of the
2 season.

3 (q) As to personnel and sanitary establishments, Wholesale Producers shall meet
4 all applicable state and federal regulations with respect to cleanliness and disease and pest control.

5 (r) All Wholesale Producers shall establish and maintain records that:

6 1. Identify the source of the fruit used in the juice production by date and
7 variety; and

8 2. Identify microbiological test results to date of production, fruit source
9 and juice type; and

10 3. Implement a corrective action plan for unsafe products.

11 Specific Authority 601.10(7), 601.11 FS.

12 Law Implemented 601.10(7), 601.11, 601.48 FS.

13 History -- New _____

14
15 20-49.006 Small Producers --Testing.

16 This section regarding testing shall be applicable to Small Producers of fresh citrus juices.

17 (1) All Small Producers must document compliance with all applicable state and federal food
18 safety and labeling requirements. The Small Producers must possess a current food permit issued by
19 FDACS' Division of Food Safety.

20 (2) All Small Producers shall have, maintain and follow a food safety plan that is based on
21 Hazard Analysis Critical Control Point (HACCP) principles. This plan must be reviewed by FDACS, the
22 applicable regulatory agency or a firm accredited by the International HACCP Alliance. Such plan shall
23 incorporate a microbiological testing program. Such documentation must be on file and a certificate shall
24 be displayed at each Producer's establishment. The plans must be reviewed every 12 months or each time
25 an operational modification changes the Producer's hazard analysis.

26 (3) All Small Producers must abide by all applicable Good Manufacturing Practices contained
27 in 5K-4, F.A.C and 21 CFR 110, revised April 1, 2000, incorporated herein by reference.

28 (4) As to microbiological testing the following shall apply:

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existing rule.

1 (a) All Small Producers shall test the juice for *E.coli* as an indicator of process control
2 minimally once weekly. This test may be

- 3 1. a rapid test approved by, FDACS; or
4 2. an internal laboratory test (using a FDOC approved testing method as
5 defined in 20-14, F.A.C.); or
6 3. a test conducted by an outside laboratory (using a FDOC approved
7 method as defined in 20-14, F.A.C.).

8 Records of all microbiological testing, including *E.coli* testing, must be maintained on the producing
9 establishment's premises for one year and shall be available for review by FDACS or its agent during
10 normal operating hours.

11 (b) Any positive detection of *E.coli* or other pathogenic microorganism in a
12 Small Producer's product shall require notification to FDACS within 24 hours of the positive detection .

13 (c) All Small Producers shall be subject to additional microbiological testing by
14 FDACS.

15 (5) Any Small Producer, which wholesales any quantity of fresh citrus juice, is required to
16 conduct two forms of microbiological testing. These producers must test for *E.coli* on each production lot or
17 day's production, whichever is less. These *E.coli* tests may be the same rapid *E.coli* tests mentioned in 20-
18 49.006(4). Additionally, these producers must test for Salmonella, using an outside laboratory (using an
19 FDOC approved method as defined in 20-14, F.A.C.) minimally monthly. Microbiological testing records
20 must be maintained on the producing establishment's premises for one year, and shall be available for
21 review by FDACS during normal operating hours.

22 Specific Authority 601.10(7), 601.11FS.

23 Law Implemented 601.10(7), 601.11, 601.48 FS.

24 History -- New _____

25
26 20-49.007 Small Producers – Inspections.

27 This section regarding inspections shall be applicable to Small Producers of fresh citrus juices.

28 (1) Sanitation inspections will be performed by FDACS' Division of Food Safety. Small

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existing rule.

1 Producers may receive three or more complete sanitation inspections during their season of operation.
2 Prior to September 15 of each season, each Small Producer shall notify FDACS, Division of Food Safety,
3 of its months of operation and the typical time of day that fresh juice is made.

4 (2) FDACS' or an approved agent of FDACS' will perform monthly audits of Small Producers .
5 Such audits will cover quality control records (HACCP or otherwise) and food safety check points (supplied
6 by the FDACS' Division of Food Safety). The purpose of these audits is to verify that procedures are being
7 followed and recorded. FDACS' or the approved agent of FDACS shall report any deviation of rule
8 compliance or suspect situation to FDACS' Division of Food Safety.

9 (a) The cost of audits shall be the responsibility of the Small Producer. Audit contract
10 services may be negotiated by trade groups and operated with notification to FDACS.

11 (b) For the first year, a fee structure through FDACS' Division of Fruits and
12 Vegetables shall be established. Division HACCP trained inspectors shall perform the audits. This
13 program shall be evaluated on a yearly basis. To fund this effort a fee shall be paid on all volume of fruit
14 sold in fresh form and fresh juice form by each Small Producer.

15 (3) The following specific General Manufacturing Practice's, in addition to those contained in
16 5K-4, F.A.C. and 21 CFR 110 revised, April 1, 2000, incorporated herein by reference, shall apply:

17 (a) All soil, debris, stems, leaves, etc. must be removed from the fruit.

18 (b) All whole and intact fruit shall be washed, sanitized and/or surface heat-treated
19 immediately prior to extraction.

20 (c) All fruit that has been in cold storage shall be resanitized and regraded. All soft or
21 unwholesome fruit shall be discarded.

22 (d) All whole and intact fruit shall be washed, sanitized and/or surface heat-treated in
23 accordance with the Florida Department of Citrus Guidance Document for Retail and Roadside Fresh
24 Citrus Juice Producers.

25 (e) Sanitized fruit must be maintained in a sanitary storage room or container until
26 extraction.

27 (f) All belts and rollers must be maintained free of soil, wax, dirt and extraneous
28 material.

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existing rule.

- 1 (g) The entire wash area shall be at all times maintained free of excess debris, pest
2 and potential pest harborage - including standing water.
- 3 (h) Grading must eliminate damaged, defective, soft or decayed fruit.
- 4 (i) Drops, fruit from the ground, may not be used in the production of fresh juice.
- 5 ~~(j)~~ Any fruit that originated in a grove fertilized with manure products (poultry or
6 otherwise) shall not be accepted for extraction.
- 7 (k) The extraction and filling areas shall be completely enclosed and meet the
8 structural requirements for food processing area as required by 5K-4, F.A.C. and 21 CFR 110, revised
9 April 1, 2000, incorporated herein by reference.
- 10 (l) A roof must cover all fruit conveyances.
- 11 (m) All lubricants must be food grade only, as found in 21 CFR 178.3570, revised April
12 1, 2000, incorporated herein by reference.
- 13 (n) All fruit contact surfaces must be cleaned and sanitized after production and prior
14 to startup. Appropriate cleaning and sanitizing agents must be used as prescribed by the equipment
15 manufacturer for the specific use.
- 16 (o) Back-siphonage protection devices must be provided on any water outlet where a
17 hose can be connected.
- 18 (p) All juice containers must be sanitarly handled and protected from contamination,
19 at all times. When removed from protective wrap, containers must be covered, if not used immediately.
- 20 (q) A trained employee of the producing establishment must administer the extraction
21 and sanitation processes. Customers shall not be permitted to produce and bottle juice under any
22 circumstance.
- 23 (r) Water certificates shall be obtained from a "DOH" approved laboratory on an
24 annual basis prior to start of the citrus season.
- 25 (s) As to personnel and sanitary facilities, the Small Producer shall meet all GMP's
26 and applicable state and federal regulations with respect to cleanliness and disease and pest control.
- 27 (t) All Small Producers, which wholesale any quantity of fresh citrus juice, shall be
28 inspected according to sections 2.2.1 through 2.2.58 July 1995 and 3.2.7 and through 3.2.7o, June 1996, of

CODE: New language is designated by a single underline. Struck through type designates deletions from existing rule.

the Citrus Handbook of the Processed Citrus Branch, Fruit and Vegetable Division, United States Department of Agriculture, incorporated herein by reference.

(u) Small Producers shall establish and maintain records that

1. Identify the source of the fruit used in the juice production by date and variety; and

2. Identify microbiological test results to date of production, fruit source, and juice type; and

3. Implement a corrective action plan for unsafe products.

Specific Authority 601.10(7), 601.11 FS.

Law Implemented 601.10(7), 601.11, 601.48 FS.

History -- New _____.

20-49.008 Retail Grocery Producers -- Testing and Inspections.

This section regarding testing and inspections shall be applicable to retail grocery producers of fresh citrus juices.

(1) Retail Grocery Producers shall be inspected for sanitation and good manufacturing practices by FDACS. The Retail Grocery Producers must possess a current food permit issued by FDACS' Division of Food Safety.

(2) Producers categorized as "retail grocery producers" as a result of selling 100% of their fresh juice directly to the consumer shall be subject to inspection by FDACS during normal operating hours. Such inspection may include the collection and shipping of juice samples for microbiological testing.

(3) All fruit to be used by the Retail Grocery Producer in the production of fresh citrus juice shall be purchased from a licensed packinghouse. All such fruit shall have been washed, sanitized and/or surface treated in accordance with *Guidance Document for Retail Roadside Fresh Citrus Juice Producers, June 30, 1999*.

(4) All fruit to be used in the production of fresh citrus juice shall be stored in a sanitary cooler and refrigerated at a temperature 41°F (5°C) or less, separate and apart from any other food

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1 product.

2 (5) All fruit shall remain in unopened cartons as received from packer until ready for juice
3 extraction.

4 (6) Fruit shall not be removed from retail bulk bins and then used in the production of fresh
5 juices, unless recleaned and sanitized. Fruit used in the production of juice shall not have contact with the
6 general public.

7 (7) A final hand-grade shall be performed prior to use of the fruit for extraction.

8 (8) The extractor shall be cleaned following the manufacturer's recommended methods and
9 intervals. A record of the cleaning and maintenance shall be maintained and made available to FDACS
10 during normal operating hours.

11 (9) A trained employee of the producing establishment shall administer the extraction and
12 sanitation process. Customers shall not be permitted to produce and bottle juice under any circumstance.

13 Specific Authority

14 Law Implemented

15 History -- New _____.

16
17 20-49.009 Fresh Orange Juice Marked with Florida Citrus Growers' Certification Mark.

18 In addition to the provisions of sections 20-49.001 through 20-49.008 of this chapter, the following
19 provisions shall apply to all single strength "ready-to-drink" orange juice that has not been frozen or
20 treated to reduce the enzymatic activity and the number of viable microorganisms, and which bears the
21 Florida Citrus Growers' certification mark under Chapter 20-109, F.A.C.

22 (1) There shall be one Florida grade for such product, Florida Grade A, for which
23 factors of color, flavor and absence of defects shall be scored in a manner identical to the United States
24 Department of Agriculture adopted U. S. Grade Standards for Pasteurized Orange Juice in United States
25 Standards for Grades of Orange Juice, Sections 52.1551 through 52.1559, effective January 10, 1983,
26 using the following score chart:

27 SCORE CHART FOR FLORIDA GRADE A ORANGE JUICE

28 Pts Maximum

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existing rule.

Color	40	32-40
Absence of Defects	20	18-20
Flavor	40	36-40

Minimum Score 86

(2) Product shall only be made from the unfermented juice of mature oranges of the species *Citrus sinensis*.

(3) For the period August 1 through November 30, the percent by weight of orange juice soluble solids shall be not less than 10 percent and the minimum ratio of total soluble solids to anhydrous citric acid shall be not less than 10.5 to 1 nor greater than 19.5 to 1. For the period December 1 through July 31, the percent by weight of orange juice soluble solids shall be not less than 11.0 and the minimum ratio of total soluble solids to anhydrous citric acid shall be not less than 12.5 to 1 nor greater than 19.5 to 1.

(4) The Product shall not contain soluble solids recovered by aqueous extraction of washing of fruit pulp.

(5) Addition of a sweetening ingredient or any other additive is not permitted.

(6) The Product shall be subject to regular inspection by the Florida Department of Agriculture and Consumer Services or its agents.

(7) The package or container shall be legibly labeled with the maximum shelf life during which such product may be offered for sale; such date shall not exceed 17 days from the time of extraction. In lieu thereof, the package may be legibly labeled with a disclosure of the date the juice is extracted.

Specific Authority 601.10(7), 601.11 FS.

Law Implemented 601.10(7), 601.11, 601.48 FS.

History – New _____.

20-49.010 Fresh Grapefruit Juice Marked with Florida Citrus Growers' Certification Mark.

In addition to the provisions of Sections 20-49.001 through 20-49.008 of this chapter, the following provisions shall apply to all single strength "ready-to-drink" grapefruit juice that has not been frozen or

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1 treated to reduce the enzymatic activity and the number of viable microorganisms, and which bears the
2 Florida Citrus Grower's certification mark under Chapter 20-109, F.A.C.

3 (1) Only fresh grapefruit juice meeting U. S. Grade A standards, as prescribed in United
4 States Standards for Grades of Grapefruit Juice, 52 CFR 1221 through 52 CFR 1230, effective
5 September 12, 1983, and incorporated herein by reference, shall be qualified to carry the Florida Citrus
6 Growers' certification mark.

7 (2) Product shall only be made from the unfermented juice of mature grapefruit of the species
8 Citrus paradisi.

9 (3) The Product shall not contain soluble solids recovered by aqueous of washing of fruit pulp.

10 (4) Addition of sweetening ingredient or any other additive is not permitted.

11 (5) The Product shall be subject to regular inspection by FDACS or its agents.

12 (6) The package or container shall be legibly labeled with the maximum shelf life during which
13 such product may be offered for sale; such date shall not exceed 17 days from the time of extraction. In lieu
14 thereof, the package may be legibly labeled with a disclosure of the date the juice is extracted.

15 Specific Authority 601.10(7), 601.11 FS.

16 Law Implemented 601.10(7), 601.11, 601.48 FS.

17 History -- New
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ALICE P. WIGGINS
License & Permit Administrator
Legal Department

FLORIDA DEPARTMENT OF CITRUS
1115 EAST MEMORIAL BOULEVARD
P. O. BOX 148
LAKELAND, FL 33802-0148

TELEPHONE: (863) 499-2519
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E-Mail awiggins@citrus.state.fl.us

FedEx USA Airbill

FedEx
Tracking
Number

8236 3826 0839

1 From This portion can be removed for Recipient's records.

Date 11/24/00 FedEx Tracking Number 823638260839

Sender's Name John Martinelli (Stephanie) Phone 561 465-1122

Company ORCHID ISLAND JUICE COMPANY

Address 330 N US HIGHWAY 1

Dept./Floor/Suite/Room

City FORT PIERCE State FL ZIP 34950

2 Your Internal Billing Reference

To Recipient's Name _____ Phone 202 205-5372

Company Food and Drug Administration

Address 5630 Fishers Lane

To "HOLD" at FedEx location, print FedEx address.

We cannot deliver to P.O. boxes or P.O. ZIP codes.

Room 1061

Dept./Floor/Suite/Room

City Rockville State MD ZIP 20852



0158681551

Form
LD 750

0215

Recipient's Copy

4a Express Package Service

☐ FedEx Priority Overnight
Next business morning

☒ FedEx Standard Overnight
Next business afternoon

Packages up to 150 lbs.

Delivery commitment may be later in some areas.

☐ FedEx First Overnight
Earliest next business morning
delivery to select locations

☐ FedEx 2Day*
Second business day

☐ FedEx Express Saver*
Third business day

* FedEx Envelope/Letter Rate not available
Minimum charge: One-pound rate

4b Express Freight Service

Packages over 150 lbs.

Delivery commitment may be later in some areas.

☐ FedEx 1Day Freight*
Next business day

☐ FedEx 2Day Freight
Second business day

☐ FedEx 3Day Freight
Third business day

* Call for Confirmation:

* Declared value limit \$500

5 Packaging

☒ FedEx Envelope/Letter*

☐ FedEx Pak*

☐ Other Pkg.

Includes FedEx Box, FedEx
Tube, and customer pkg.

6 Special Handling

Include FedEx address in Section 3.

☐ SATURDAY Delivery

Available for FedEx Priority
Overnight and FedEx 2Day
to select ZIP codes

☐ SUNDAY Delivery

Available for FedEx Priority
Overnight to select ZIP codes

☐ HOLD Weekday
at FedEx Location

Not available with
FedEx First Overnight

☐ HOLD Saturday
at FedEx Location

Available for FedEx Priority
Overnight and FedEx 2Day
to select locations

Does this shipment contain dangerous goods?

One box must be checked.

☐ No

☐ Yes

As per attached

Shipper's Declaration

not required

☐ Dry Ice

Dry Ice, 9, UN 1845 x kg

Dangerous Goods cannot be shipped in FedEx packaging.

☐ Cargo Aircraft Only

7 Payment Bill to:

Enter FedEx Acct. No. or Credit Card No. below.

☐ Obtain Recip.
Acct. No.

☒ Sender
Acct. No. in Section
1 will be billed.

☐ Recipient

☐ Third Party

☐ Credit Card

☐ Cash/Check

Total Packages

Total Weight

Total Charges

Credit Card Auth.

*Our liability is limited to \$100 unless you declare a higher value. See the FedEx Service Guide for details.

8 Release Signature

Sign to authorize delivery without obtaining signature.

By signing you authorize us to deliver this shipment without obtaining a signature
and agree to indemnify and hold us harmless from any resulting claims.

Questions? Call 1-800-Go-FedEx (800-483-3339)

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402